

## BBQ Safety

### **Propane Grills**

*Start the season by first giving your barbecue an inspection and remember to do this every time you change a propane tank as well.*

1. Spray soapy water on the connections, and supply lines. If bubbles form you have a leak, turn off the tank, and try re-connecting. If it still bubbles, then gas is still leaking. Shut off the tank and get the leaky part replaced.
2. Remove the grates and lava rocks, and check out the burner. If it looks good visually, then fire it up and make sure you have an even flame throughout. If you don't have an even flame, replace the burner. Most burners only last 1 or 2 seasons, depending on how much use your barbecue has received.

*Since you already have the lava rock out, why not clean out the ash and grease that has accumulated on the bottom of the barbecue. Also, check out the bottom for rust and any signs of deterioration.*

3. member to check and clean out the venturi tubes that deliver the gas to the burner. If they get plugged up, the gas will get diverted elsewhere, and could pose a hazard.

### **Whenever you barbecue....**

Make sure that the barbecue is at least 5 feet, or better yet 10 feet from the house, or any other material that could catch fire. Every year we read reports of house fires started by someone barbecuing on the deck with the grill up next to the house.

Only open the propane tank a quarter to one-half turn. That is all the gas the barbecue needs to operate, and if you do encounter a problem then it is much quicker to shut it off.

Always open the barbecue lid before you light it. If your barbecue doesn't fire up the first time you try it, then shut it off, and try it again in about 5 minutes.

***Stay with your fire***, from the time you first light the barbecue till you are finished cooking. Accidents can happen when you leave a barbecue unattended.

Always make sure that the barbecue is in a safe place, where children and pets won't touch or bump into it. Remember that the barbecue will still be hot even after you finish cooking, and anyone contacting the barbecue could be burned.

If you use a barbecue lighter don't leave it lying around where children can access it. It doesn't take a genius, or an adult, to figure out how to use one.

When finished barbecuing, *Remember* to shut off the propane tank as well as the barbecue.

### **Charcoal Grillers**

#### ***Safety Tips:***

- Never use gasoline to get the coals going. Instead, use charcoal lighting fluid.
- Let the lighter fluid soak into the coals for a minute or so before lighting. This will give the explosive vapors a chance to dissipate.
- Stand back from the coals when you ignite them, and make sure you didn't accidentally spill any fluid on yourself, or on any area surrounding the grill.
- Before you light the coals, make sure that you put the lighter fluid at a safe distance away from the fire.
- If the coals start to die out on you, don't spray lighter fluid on the hot coals. You could end up with explosive results.
- Always extinguish the coals when you are finished barbecuing. Here is a safe way to do it: Wearing oven mitts, take the coals out of the barbecue with tongs, and submerge them in a pail of water.
- Always make sure that you keep your fire safe from children and pets.

***Happy Barbecuing!!***